

BERGSTEEEN

Single Barrel Chenin blanc 2023

CULTIVAR

Chenin blanc

THE SINGLE SITE SERIES

Over the last 15 years, Chenin blanc has become the heart of what we do at Opstal, with our flagship Carl Everson wine leading the charge. While Carl has carried much of the weight, we're now excited to introduce two new Chenin expressions that highlight the unique identity of our estate. With Chenin planted across various soil types, slopes, and sites—each with its own clone and rootstock—we've embraced these differences in the cellar too. We use a range of vessels to match the personality of each vineyard block, helping us tell a more complete story of Chenin on our farm. That's what inspired the Single Site Series: a celebration of Chenin's diversity, bottled in small batches and available in limited quantities, so our trade partners and customers can share in telling the Opstal story.

WINEMAKER'S NOTE

This vineyard (SN24 clone) was planted in 2006 and is the highest vineyard on the farm at 365m altitude. It is probably also my favorite site at this moment, showing real depth and concentration in the fruit from the clay rich sandstone and shale soil. The beauty of this wine is that it comes with power and concentration of flavour while still showing beautiful acidity and balance – all attributed to this site with the analysis backing it up with a 5,2g/L Total acidity post malolactic fermentation. Fermentation and maturation are done in older 500L French oak barrels which we find compliment the site complexity very well. We call the vineyard the Bergsteem (Mountain Chenin) and through the label we've tried to point out the unique characteristics of this site and wine.

ANALYSIS

Alcohol % (V/V)	13.82
Residual Sugar (g/l)	1.6
Total Acidity (g/l)	5.2
pH	3.40

VINTAGE AWARDS

2025 Platter's	4.5*
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